

2021

DIVISION "SALMAGUNDI"

Our ode to Sangiovese, Nebbiolo, and all things earthy.

BOX SCORE	
VARIETY	SANGIOVESE 60% SYRAH 30% NEBBIOLO 10% ALC 13.5%
APPELLATION	AMERICAN RED WINE PH 3.65
AGEING	12 MONTHS NEUTRAL FRENCH OAK BARRELS PRODUCTION 264 CASES



VINTAGE RECAP

The 2021 vintage in the Northwest was pretty typical except for one glaring gigantic difference.

In late June, we experienced an unprecedented heat dome that brought temperatures up to 120+ degrees for 2 days with lower 100s on the shoulders. Our young vines behaved with surprising resilience, but the heat evaporated a lot of moisture from the soils early in the season. We lost some baby vines and anxiously watched the rest of the season, wondering how our dry farmed sites would handle the drought conditions. Thankfully, just the right amount of early season rain came in early September and the weather was pleasant the rest of the harvest.

WINEMAKING + FERMENTATION

Each of the varieties were individually fermented, including both traditional and whole cluster carbonic fermentation techniques, and aged for 12 months before being blended together. The magic in creating the Salmagundi wine is the blending of the right amount of each grape, including Nebbiolo, which is new to this vintage.

TASTING NOTES

The 2021 vintage was a fantastic year for all three varieties, especially Sangiovese, which anchors our Italian-inspired vibe we are attempting to nail the mark on - a pizza and pasta wine if you will! We love the dark mineral notes and the Sangiovese character accented by earthy Syrah notes and a touch of Nebbiolo anise. Ready to drink, mingle, and please!